



There is no better display of our **Neighbourhood Story** than in **Open Sesame**, where every detail takes you back to an Arab souk; as you enter, the arch welcomes you to the Dubai's fashion story, the fabric reflecting Abayas worn by local Emirati women, typically black on the outside with vibrant patterns on the inside.

Sit back and soak in the play of themes in the interiors; as your gaze moves from the fresh and playful mix of colors on the furniture, to the wall murals and wooden ceiling that is reminiscent of a dhow boat you would ride to the textile souk in Old Dubai. Don't miss the traditionally styled bar, clad in inspiring Mashrabiya design and bright red on the inside, just what you would find in an Emirati lady's jewelry box. A treasure trove of inspired beverage inventions!

At **Hotel Indigo Dubai Downtown**, we tell stories through design and showcase the heart of the Neighbourhood in every nook and corner.

STARTER

CRAB CAKES

Crab meat patties, breaded and pan seared. Served with salsa vierge, fresh herbs, and classic neptune sauce
587kcal D | G | SF

85

SHRIMPS AVOCADO

Sautéed shrimps, served on avocado with roasted cherry tomato and mesclun mix, finished with a spicy mayo drizzle and grated cured egg yolk
649kcal D | SF

77

SALADE DU PUY LENTILLES

Tender lentils tossed with finely diced vegetables, a light mustard dressing, and fresh herbs, finished with crumbled labneh and crispy croutons
541kcal D | G | V

65

CAESAR SALAD

Baby gem lettuce, cherry tomatoes, mixed herbs, and croutons in our house dressing with Parmesan
503kcal D | G

65

ADD ON

Grilled chicken
Grilled shrimp
Grilled anchovy

15

18

15

FRITTO MISTO DI MARE

Succulent marinated calamari and shrimps, delicately battered and deep fried
Accompanied by a zesty garlic-basil-tomato dip and zingy lime aioli
576kcal D | G | SF

75

BURRATA & HEIRLOOM TOMATO

An Italian-inspired favourite. Light and creamy burrata on a bed of heirloom tomatoes, finished with crunchy hazelnut pesto oil and a tangy touch of glazed balsamic
637kcal D | N

80

JOSPERIZED OCTOPUS

Tender grilled octopus tentacles. Served with crispy fingerling potato, fresh tzatziki, gremolata, and harissa purée
668kcal D | SF

160

SMOKED SALMON TARTARE

Subtly smoked salmon infused with fine herbs, finished with a light lemon gel, aromatic dill, mesclun mix, caperberries, and cream cheese
423kcal D | SF | G

80

SOUP

NEIGHBORHOOD LENTIL SOUP

A comforting classic of traditional lentil soup, finished with crispy croutons and lemon
200kcal G | V

52

CREAMY FISHERMAN SOUP

Make this your catch of the day. Lobster, crab, and shrimp in a buttery bisque
450kcal D | G | SF

68

OUR TAKE ON A FRENCH ONION SOUP

Jammy caramelised onions, served with slice baguette bread topped with melted Gruyère cheese
365kcal D | G

60



Best Seller



Chef Choice



(VE)
Vegan



(V)
Vegetarian



(N)
Nuts



(G)
Contains Gluten



(GF)
Gluten Free



(SE)
Sesame



(D)
Dairy



(SF)
Seafood

Prices are in UAE Dirham (AED) and inclusive of 10% service charge, 7% municipality fee & 5% VAT

STARTER AND SOUP

MAIN

BEEF TENDERLOIN 185

M2+ tenderloin steak, grilled to perfection
Accompanied by pommes au gratin and your choice of signature sauce
579kcal D | G

WAGYU ENTRECÔTE 185

Wagyu ribeye steak with truffle butter
Accompanied by cheesy mashed potato, finished with caramelised shallots and a balsamic glaze
1612kcal D

FREE-RANGE CHICKEN BREAST 135

Grilled tender chicken breast with an herb-infused sauce
Accompanied by pommes au gratin and special josperezized baby vegetables
804kcal D | G

BLACKSTONE GRILLED LAMB CHOPS 175

Australian grilled lamb chops, accompanied by eggplant purée, grilled baby carrot, and a sticky molasses sauce
638kcal D

SAUCES 20

Pan au jus
Hollandaise sauce
Mushroom sauce
Peppercorn sauce

MOUSSAKA 95

A rich melange of minced lamb, eggplant, and chickpeas, drizzled with tangy tomato sauce and bechamel, served with a side of garlic bread
1054kcal D | G

CHICKEN SOUVLAKI 98

Marinated chicken brochettes, cooling tzatziki, chargrilled tomato, and biwaz salad (sumac-dusted parsley & onion)
726kcal D | G

PAN-SEARED SOLE À LA MEUNIERE 365

On-the-bone Dover sole. Pan-seared in butter, lemon, parsley, and capers
1114kcal D | G | SF

SALMON A LA PLANCHA 140

Josperezized fresh Scottish salmon.
Accompanied by asparagus, baby carrot, and mashed potato
838kcal D | SF

PASTA AND RISOTTO

LOBSTER ARBORIO RISOTTO 112

Fontina DOP mild risotto with melt-in-the-mouth leek confit and lobster
1141kcal SF | D

SPINACH TAGLIATELLE 95

Tagliatelle pasta with light aromatic Parmesan, sun-dried tomato, and porcini mushroom, topped with tender chicken julienne
Garnished with a punchy garlic-tomato salsa
1428kcal D | G

RIGATONI WITH AUBERGINE AND BURRATA 90

Rigatoni pasta with burrata and eggplant in our house plum tomato sauce
Finished with aromatic basil
884kcal D | G



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MAIN, PASTA, AND RISOTTO

SANDWICH, BURGER, AND PIZZA

BAKED CROISSANT DE POLLO CARBONARA 95

Large oven-baked croissant layered with sticky bacon, creamy chicken, and mushrooms
Filled with gratinated Gruyère cheese and served with a light side salad
962kcal D | G

HOTEL INDIGO CHEESE BURGER 100

A crowd-wowing classic. Succulent beef burger with onion, lettuce, tomato, and pickles
Made even more special with herby duxelles mushrooms, cheese, and truffle mayo
Served with fries
1156kcal D | G

SHRIMP & LOBSTER BUN 110

Fresh sautéed lobster and shrimps in our signature mayo sauce
Served in a soft brioche roll with herbs and fries
882kcal D | G | SF

BUILD YOUR OWN PIZZA 95

Baked with tomato sauce, mozzarella cheese, and basil Make it your own with three additional toppings
702kcal D | G

ADD-ONS

MEAT AND SEAFOOD

Pepperoni, chorizo, turkey ham, paprika chicken, garlic prawns

VEGETABLES AND FRUITS

Pineapple, corn, mushroom, sautéed onion, black olives, bell pepper trio, arugula, cherry tomato, baby spinach

CHEESE, OIL, AND GARNISH

Parmesan, Blue cheese, Fontina cheese, truffle oil, extra basil leaves
000kcal D | G

PLANT BASED

BEET CARPACCIO 65

Finely sliced beetroot with an airy avocado mousse, olive oil dust, micro-cess, balsamic dressing, and croutons
726kcal G

MAPLE BUTTERNUT CARAMELIZED PECAN & KALE SALAD 65

Roasted butternut squash with a light maple drizzle, tossed with crunchy pecans and kale
Sprinkled with sunflower seeds and fresh berries
Finished with a tangy balsamic dressing
588kcal N

BROILED CAULIFLOWER STEAK 85

Buffalo cauliflower steak with grilled asparagus, baby carrots, and salsa vierge
Served with a side salad
331kcal

BEYOND MEAT OPEN-FACED SANDWICH 95

Focaccia base topped with Beyond Meat bolognese, jammy caramelised onions, crisp cornichons, sun-dried tomato, and micro-cess
Served with a light side salad
968kcal G

SIDES

Creamy spinach 267kcal D 35
Truffle fries 680kcal D 45
Sweet potato fries 725kcal 35
Grilled asparagus 120kcal 30
Fattoush 541kcal G 30
Hummus with pita 619kcal 35
Muhammara with pita 383kcal N | G 35
Beetroot moutabal with pita 1037kcal D 35
Steamed broccoli 105kcal 30
Oven roasted vegetables 239kcal 30



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SANDWICH, BURGER, PIZZA, AND VEGAN

DESSERT

COLD BERRY CHEESECAKE 55

A creamy classic flavored with vanilla sticks, topped with fresh mixed berries
705kcal D | G | N

VANILLA CRÈME BRÛLÉE 48

Delicate blazed sugar crust, topped with fresh mixed berries
726kcal D

VEGAN MUD CAKE 52

Rich, moist, and irresistible
Chocolate layered with egg-free sponge, served with cacao ganaches
908kcal G

UMM ALI 50

A nostalgic Middle Eastern favourite - umm ali with crispy puff pastry
Finished with toasted whipped cream and powdered pistachio
1554kcal D | G | N

SORBET WITH FRUITS 40

Choice of mango, raspberry, or lemon sorbet scoop with a selection of fresh tropical fruits
456kcal D | G

TEA

ORGANIC SPRING MAO FENG GREEN TEA CHINA HUNAN 30

Green tea, smooth and elegant with soft nutty notes from the west Hunan Wuling mountains

MATCHA LATTE ORGANIC MATCHA KAGOSHIMA 35

Green tea, fine ground of 1st and 3rd harvest with deep green colour and robust umami character

JASMINE MAO JIAN 30

Finest green tea gently scented with fragrant jasmine flowers

MOROCCAN MINT 30

Green tea flavoured, traditional blend of green gunpowder and Moroccan nana mint leaves

TROPICAL GREEN 30

Green tea flavoured, sweet strawberries and tropical pineapple combined with finest green tea

ORGANIC ENGLISH BREAKFAST 30

Black tea blend, aromatic full leaf blend of malty assam, fruity ceylon and sweet Yunnan tea

MAJESTIC EARL GREY 30

Black tea flavoured, a classic tea made with the essence of Sicilian bergamot orange and finest black tea

ORIENTAL MOMENTS 35

Black tea flavoured, pu-erh, oolong and black tea mixed with the most aromatic oriental ingredients

TROPICAL ROOIBOS 35

Rooibos, sweet South African rooibos enhanced with playful exotic passion fruit

ORGANIC CHAMOMILE COOLER 35

Finest whole organic chamomile flowers combined with refreshing peppermint

RUSH HOUR BERRY 35

Fruit infusion, mouth-watering combination of flavourful garden and luscious forest berries

ICED TEA OF THE DAY 25

COFFEE

COOL BEANS

Espresso / Piccolo / Cortado 20
Double Espresso / Macchiato / Americano / Latte / Cappuccino / Flat White 24
Turkish Coffee / Spanish Latte 28
Iced Latte 32
Decaffeinated coffee upon request 24

FROM THE COFFEE LAB 30

Chemex / V60 Brew / Cold Brew / Aeropress / Syhpon / French Press

SESAME ICED PISTA 35

Iced coffee infused with a creamy pistachio sauce with grains giving the beverage a sweet richness with a toasted, nutty, and earthy edge

ARABIAN ICED LATTE 35

An iced coffee complimented with a Mediterranean saffron spice giving the beverage a bright flavorful sweet taste

AFFOGATO 35

Specialty espresso coffee flowing down on a mountain of vanilla ice cream

MIRZAM'S HOT CHOCOLATE 30

Rose Salt / Sea Salt



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DESSERT, TEA, AND COFFEE

SOFT BEVERAGES

JUICES

Orange / Mango / Red apple / Cranberry / Pineapple

FRESH JUICES

Carrot / Watermelon / Orange

CARBONATED SOFTIES

Diet / Soft beverages
(Mirinda / 7up / Pepsi)

RED BULL

WATER

Harrogate still / Sparkling Water

Small

Large

ALCOHOL

BEER

Heineken / Sol / Becks / Budweiser / Peroni

WHISKEY

Johnny Walker Red Label
Johnny Walker Black Label
Chivas Regal 12
Chivas Regal 18
Glenfiddich 12
The Macallan 12
The Macallan 18
Jack Daniels
Maker's Mark

VODKA

Stolichnaya Premium
Absolut Blue
Belvedere
Gray Goose

RUM

Bacardi Carta Blanca
Bacardi Carta Negra
Havana Club 7
Sailor Jerry

TEQUILA

Jose Cuervo Silver
Patron XO Cafe
Patron Silver
Patron Reposado

COGNAC / BRANDY

Hennessy VS
Hennessy VSOP

GIN

Bombay Sapphire
Hendricks
Tanqueray 10
Gin Mare

BUBBLY

Moët & Chandon Brut Impérial Brut, France
Da Luca Sparkling Rosé, Italy
Zonin 1821 Prosecco Brut DOC, Italy

WHITE WINE

Wilderness Bay Chenin Blanc, South Africa
Emotivo Pinot Grigio, Lombardy Italy
Eve, Charles Smith, Chardonnay, USA
Dr Loosen Riesling, Germany

RED WINE

Santa Julia Malbec, Argentina
Plaimont Côtes de Gascogne,
Merlot and Cabernet, France
M.Chapoutier, Côtes-du-Rhône Rouge, France
Muga El Andén de la Estación Rioja, Spain
Ruffino Chianti, Italy
Beaujolais, Georges Duboeuf, Gamay, France

ROSE WINE

Pink as flamingo, Italy
M De Minuty, France
Muatua Rose, New Zealand

30ML / BTL

50 / 950

60 / 1150

62 / 1250

70 / 1700

30ML / BTL

60 / 1350

85 / 1950

30ML / BTL

50 / 950

60 / 1150

60 / 1150

65 / 1250

150ML / BTL

950

250

60 / 300

150ML / BTL

50 / 230

55 / 265

90 / 450

350

150ML / BTL

50 / 245

55 / 265

59 / 315

375

60 / 295

375

150ML / BTL

50 / 250

365

400

22

28

25

40

25

35

48

30ML / BTL

50 / 950

68 / 1300

70 / 1350

150 / 3000

85 / 1600

85 / 1800

295 / 5750

55 / 1000

60 / 1250

30ML / BTL

50 / 950

55 / 1050

65 / 1500

50 / 1000